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chicken pox, whooping cough, trachoma, syphilis, and gonorrhea: *Provided*, Pulmonary consumption, typhoid fever, syphilis, and gonorrhea shall not be quarantined, as they are to be reported for record and statistical purposes only, and chicken pox, whooping cough, measles, and trachoma shall be carded to warn the public, absolute quarantine not being required: *And provided further*, When a case of trachoma is under approved treatment, as it would not then be transferable, said case shall not then be carded, and shall not be excluded from school.

SOUTH DAKOTA.

Slaughterhouses—Sanitary Regulation. (Reg. Bd. of H., July 25, 1913.)

112. Every person owning, leasing, or occupying any place, room, or building wherein cattle, sheep, swine, or poultry (except poultry not exposed for sale) are killed or dressed, or any market, public or private, shall cause such place, room, building, or market to at all times be kept thoroughly cleansed and purified, and all offal, blood, fat, garbage, manure, or other unwholesome or offensive refuse shall be removed therefrom at least once in every 24 hours if used continuously, or, if used occasionally, within 24 hours after using; and the floors of such building or premises shall have an impermeable floor, made of cement or tile laid in cement, brick, or other nonabsorbent material, which can be flushed and washed clean with water, and which shall be approved by the State board of health. No blood pit, dung pit, offal pit, or privy well shall remain or be constructed within any such place, room, or building; nor shall any swine be kept or fed within 150 feet of the slaughterhouse. Doors and windows must be screened to exclude flies, and side walls painted or whitewashed.

113. Slaughterhouses are required to be kept in a sanitary condition, and unsanitary conditions shall be deemed to exist whenever and wherever any one or more of the following conditions appear or are found, to wit: If the slaughterhouse is dilapidated and in a state of decay; if the floors or side walls are soaked with decaying blood or other decaying matter; if cobwebs or other evidences of filth or neglect are present; if the drainage of the slaughterhouse yard is not efficient; if maggots or filthy pools or hog wallows exist in the slaughterhouse yard or under the slaughterhouse; if storage hides kept in slaughterhouses are in pools of filth, or infested with maggots, or giving out vile odors; if the water supply used in connection with the cleansing is not pure and unpolluted, or if odors or putrefaction exists therein; if bones or refuse are not burned or buried; if dead animals are being fed; if carcasses are transported from place to place when not covered with clean white cloth, or if kept in unclean, bad smelling ice boxes, refrigerators, or storage rooms.

114. If the floors of such killing places are found to be in an unsanitary condition by the inspector or health officer, he may require such floors to be constructed of cement, or tile laid in cement, or brick, so as to prevent the blood, foul liquid, or washings from being absorbed. All new slaughterhouses shall be constructed with cement floor and killing beds.

115. All slaughterhouses must be inspected by the health officer at least once a year.

Offensive Trades—Permit Required. (Reg. Bd. of H., July 25, 1913.)

116. No tannery, slaughterhouse, butcher shop, creamery, feeding yards for stock, livery or boarding stable, rendering establishment, or other offensive trade or business, shall be located in any city, village, or township in South Dakota without first having secured a permit for such location from the local board of health. Such permit shall designate the place where such trade or business may be carried on.

Creamery Waste—Disposal of. (Reg. Bd. of H., July 25, 1913.)

117. Creamery waste or washings must not be discharged upon the surface of the ground, or upon low places where it will remain during the process of decomposition, or into a slough, pond, lake, or other body of stagnant or standing water.